



SHIRAZ
CHARCOAL GRILL HOUSE

FESTIVE *Menu*

21ST NOVEMBER TO 24TH DECEMBER

OPENNING PLATES

BABY SQUID

Crispy and tasty calamari battered and deep fried served with tartar sauce.

MAST-O-KHIAR (V)

Thick yogurt blend with diced cucumber and mint

OLIVIHE SALAD

Potato, diced chicken, carrot, gherkins, egg, and green peas in a light coating of mayonnaise.

HUMMUS (VG)

homemade ground chickpeas with tahini Sauce, garlic and olive oil.

FALAFEL (V)

Homemade falafel garnished with salad.

GROUND COURSE

(SERVED WITH CHOICE OF RICE OR CHIPS OR NAAN).

SABZI POLO, MAHI

Grilled sea bass served with Persian herbed rice

KOOBIDEH

Two skewers of chargrilled marinated minced lean lamb

JOOJEH (BONELESS CHICKEN)

A skewer of chargrilled marinated chicken marinated in saffron sauce.

GHAFGHAZI

A skewer of mixed chunks of marinated lamb fillet, chicken fillet and grilled peppers.

GHEYMEH

A stew of diced lamb with a blend of split peas, tomato sauce and dried lime served with saffron rice.

VEGETARIAN GHEYMEH (VG)

Blend of split peas, mushroom tomato sauce and dried lime served with saffron rice

CLOSING TREAT

BAKLAVA

APPLE & BLACKBERRY CRUMBLE (GF)

CREME BRÛLÉE

LUNCH - 2 COURSE £ 25, 3 COURSE £32

DINNER - 2 COURSE £ 28, 3 COURSE £35

Tell : 01273 737474

Email: Info@shirazpersianrestaurant.co.uk

V = SUITABLE FOR VEGETARIANS VG = SUITABLE FOR VEGANS

Food allergy notice: For any further food dietary, food allergy or intolerance please speak to our team